

MOUNTAIN AGRICULTURE

Conducted by Mr. Robert F. Spence, Farm Demonstrator and Special Investigator

FARMERS AND CITIZENS MEETING

Last Saturday was the day for the regular farmer's meeting which was held in the Vocational Chapel. It was unique in that the citizens of Berea turned out in good numbers to learn more about the San Jose scale that is so dangerously attacking the fruit trees of our town.

It is high time that we are becoming alarmed was the consensus of opinion of those in attendance at this important meeting. It was emphatically put by the speaker that there must be something done to check the spread of the San Jose scale and eradicate the pest. It was the will of those present to have a committee appointed from the citizen body to investigate and to devise ways and means of eradicating the pest from the fruit trees of Berea. They are as follows: Charles Burdette, chairman; Charles Preston, Professor Dodge and Dr. Felton.

Now citizens of Berea: this committee cannot do this work alone. They must have your co-operation. When they approach you on the subject you should act in accordance with their advice and your best knowledge. The conditions in our little town are such that no one can afford to consider this matter lightly. Our fruit trees will produce nothing in a short time if we do not do something to remedy this disease. We are not only doing ourselves an injustice by neglect but we are doing our neighbor a permanent injury.

If we do not understand how to fight the pest call on our County Agent Spence. He will gladly help you with bulletins and information. You should get from him a Spray Calendar, History and Habits of San Jose Scale, Bulletin on pruning, and other matter relative to the trouble that Berea is now facing.

Let us repeat; if we are to have fruit in Berea and vicinity we must act as a unit and line up for a stiff fight against this our enemy: Shall we do it or lose our fruit? It is up to you to decide. Action on your part will speak loudly.

CINCINNATI MARKETS

Wheat—No. 2 red \$1.16@1.19, No. 1 \$1.10@1.14, No. 4 red \$1.05@1.08.
Corn—No. 2 white 72½¢@73½¢, No. 1 white 71½¢@72½¢, No. 2 yellow 72½¢@73½¢, No. 3 yellow 71½¢@72½¢, No. 4 yellow 69¢@70¢, No. 2 mixed 72½¢@73½¢, No. 3 mixed 71½¢@72½¢, No. 4 mixed 69¢@70¢, white ear 66¢@67¢, low ear 68¢@72¢, mixed ear 66¢@67¢.

Oats—No. 2 white Northwestern 51¢@52¢, standard white Northwestern 41¢@50¢, No. 3 white Northwestern 48¢@49¢, No. 3 white local 44¢@45¢, No. 4 white 48¢@49¢, No. 2 mixed 43¢@44¢, No. 3 mixed 41¢@42¢, No. 4 mixed 41¢@41¢.

Hay—No. 1 timothy \$19.50@20, No. 2 \$17.50@18, No. 3 \$15.50@16, No. 4 clover mixed \$16, No. 2 \$14, No. 1 clover \$11, No. 2 \$9.

Eggs—Prime firsts 23¢, firsts 22¢, or ordinary firsts 21¢, seconds 20¢.
Poultry—Broilers, 2 lbs and under 23¢; fryers, over 2 lbs, 19¢; roasting chickens, 3 lbs and over, 17¢; fowls 4 lbs and over, 15¢; under 4 lbs, 15½¢; roosters, old, 11¢; ducks, white, 3 lbs and over, 18¢; under 3 lbs, 17¢; colored 16¢@17¢; hen turkeys, 10 lbs and over, 24¢; old tom turkeys, 10 lbs and over, 18¢; crooked breasted, 10¢@12¢; cull 6¢@8¢.

Cattle—Shippers \$6@7; butcher steers, extra \$7.50@7.75, good to choice \$6.25@7.25, common to fat \$4.75@6.15; heifers, extra \$7.25@7.50, good to choice \$6.50@6.75, common to fat \$4.75@6.25; cows, extra \$5.75@6.25, good to choice \$5.00@5.65, common to fat \$3.25@4.75; canners \$3@4 stockers and feeders \$7@10.
Bulls—Bologna \$5.50@6.35, fat bulls \$6.25@6.65.

Calves—Extra \$11.75@12, fat to good \$8.75@11.75, common and large \$5@11.50.
Hogs—Selected heavy shippers \$8.75@8.80, good to choice packers and butchers \$8.75@8.80, mixed packers \$8.50@8.75, stage \$4@8.75, common to choice heavy fat sows \$5.50@8.15 light shippers \$8@8.25, pigs (110 lbs and less) \$5.50@7.

SWIFT AGRICULTURE.

Agriculture is trotting a two minute gait these days. It takes a hustler to keep up with every thing agricultural. All kinds of educators are telling us how, all sorts of demonstrators showing us what is what. A host of investigators is busy digging up facts for us, and the farm management experts are surveying our business with their glasses on. No doubt much good will come out of all these things, but maybe we'd better try to assimilate it gradually than to get indigestion in an attempt to surround it all at once while we holler for more.—National Stockman and Farmer.

Made Him Mistle.

"To what do you attribute your success?"

"To the fact," replied the self made man proudly, "that in my youth I enjoyed all the disadvantages."—St. Louis Republic.

CONWAY FARMERS' IMPROVEMENT CLUB

If good attendance, increased membership, laying plans for spring and future crops, can be counted for progress, I am glad to say that the Conway Farmers' Improvement Club is still progressing, even though we have a very disagreeable winter with roads most unpassable at times.

Our membership now numbers 100, all good progressive farmers.

At our last meeting, we decided our cattle should be of a better grade and of the registered breed. Shares were sold among the members at \$1.00 each and the amount of \$150.00 was raised for the purchase of a Polled Durham bull from a milk strain and I was appointed to make the purchase. T. R. Bryant, of Lexington, offering his assistance in helping to locate the kind desired. We decided that a dual purpose animal, or one that combines both beef and milk qualities, would be the kind most suited to our needs.

By the middle of July we expect to have a carload or more of potatoes ready for shipment, planting early as possible so as to catch a higher market, and the club member raising the nicest potatoes gets a prize of \$5.00.

There are many other things that we have planned out in the line of crop rotation, growing new crops that have never been tried out right here but I will not speak of them now. However, I will say this, that the crops we are going to grow are crops that will furnish a complete ration for farm animals so that we will not have to make purchases of higher priced feeds in order to get a balanced ration. I will speak of these crops later.

The lectures given us last month on poultry, stock-raising, etc., by Messrs. Slade and Bryant, of Lexington Experiment Station, were much appreciated and many good pointers were given us along these lines.

Our farmers are certainly glad to have such men in our circle, and co-operating with them and our champion, R. F. Spence; they, preaching better farming; we taking up the spirit and practicing it, success will surely crown our efforts.

M. A. Chasteen, Pres.

ELECTRIC LIGHTS FOR FARMER

Professor McNair Indorses This System of Lighting For Farm Homes.

Safety and convenience are important factors to be considered by those who propose to install an improved lighting system in the home as well as in the outbuildings. With these facts in mind Professor G. B. McNair of the Kansas Agricultural college strongly indorses the electric lighting system for the farm. On this subject he says:

Twelve years ago farm lighting plants were a novelty; today they are rapidly growing in popularity. They are usually operated by a gasoline engine, but in the eastern states and especially in the Appalachian mountains it is not uncommon to see water power used for this purpose. Where the people have water power the storage battery is not used.

In every state where farmers care at all for convenience one will find a number of lighting plants. Some farmers prefer the blaugas, acetylene or gasoline lighting systems, so that they may utilize the heat, but there is a certain element of danger in using these systems.

Plants, including engine, generator, battery and switchboard, can be bought for \$134 up. One must bear in mind, however, that one gets only what one pays for, consequently it may prove poor economy to buy the cheapest plant. Such plants are of very small capacity, will operate only a few lights and must be charged every day.

A plant such as the average farmer owns costs about \$400, which does not include the cost of installation, wiring of house, cost of fixtures and similar items. Where a farmer can buy power from a company whose line runs near his house he will find it much more economical to do this than to put in his own plant. In the first place, there is no upkeep expense on the plant, and his yearly bill from the company will not equal the interest and depreciation alone for the private plant. The average bill for light to such a user would be about \$36 a year.

The housewife who has electricity on the farm does not have to bother with smoke or dirt from gas or oil lamps. She uses it for lighting her house, for doing her ironing, sewing, washing, sweeping and toasting the bread for breakfast.

The farmer finds the electric light a safe and convenient light for his barn.

HOPEFULNESS.

Hope means the trimming of the lamps and the girding of the loins and the resolute attitude of strife. It is help and comfort, hope and inspiration, that we want even more than knowledge.

Farm and Garden

THE FARM WOOD LOT.

Forest Culture is an Art the Farmer Should Cultivate.

Forest culture is as much of an art as is corn culture. A good wood lot, like a good cornfield, is the result of applying intelligent methods to produce a full, valuable crop. A cornfield with fall spots, empty hills, feeble stalks and half filled ears is neither a credit to the farmer nor a paying investment for the farmer. No more is a wood lot half stocked with inferior trees. When timber is cut is the time of all times to apply forestry. The



A GOOD WOOD LOT.

way in which the cutting is done will determine what the subsequent condition of the wood lot will be.

There is a difference between farm woodland and the farm wood lot. Farm woodland is farm land which has not yet been cleared. Farm wood lot is a term which might best be used to mean a part of a farm permanently devoted to timber production, under a sound plan of farm management. The size and the location of the wood lot will depend upon various considerations, of which the most important are the home needs of the farm, the character of the land and the present and prospective market for materials from the wood lot.

SIMPLE WAY TO TEST SOILS.

Many Farmers Waste Years Trying to Farm Sour Lands.

Buy a few cents' worth of hydrochloric acid, also litmus paper at the druggist's. Then test the various soils on your farm. With a spade or large augur take a soil sample to a depth of seven inches, mixing it well, write L. C. Leit in the Orange Judd Farmer.

Now, with a handful of this moist sample make a saucer shaped form Pour in a little of the acid, being careful not to drop any on your hands or clothes, as it burns. If the result is quite free bubbling or effervescence it shows that the soil contains considerable limestone, but little or no foaming indicates deficiency of lime. Make this test with soil known to be rich in lime or with a sample to which you have added lime, then with soil poor in lime and you will see the difference distinctly. Now, make a ball of moist earth from another handful of the same sample of soil, break it in two, lay on one part a bit of the blue litmus paper, leave for a few moments, then open the ball again. If the blue paper has turned red the soil is sour or acid and probably quite deficient in lime. If it keeps red after drying the soil is very sour. If the blue paper does not change color then test the soil moisture with red litmus paper. If it turns blue the soil is alkali and not sour.

No amount of reading or talking will teach you half as much as for you to make these tests yourself. Many farmers waste years trying to farm sour land or that poor in lime, whereas by testing it in this easy way they can see at once what it needs.

POULTRY IN WINTER.

Look out for sudden severe spells. See that the henhouse is closed tight when a norther shows its nose.

One cold night is sufficient to freeze the combs of all your fowls and spoil them for the show at which you intended to exhibit them.

It avails nothing to bewail the fact that the poultry house doors were not closed the night of the storm after the damage has been done. Shutting the doors before the storm comes is what counts.

Success in poultry culture is simply the result of looking after all the little details connected with the business. Any one can be successful if he will use a little diligence and common sense.

A hot mash on a cold winter morning is a good thing to give the chickens. Still, it is not wise to give them all they will eat of the mash, for if you do they will be apt to sit around after they are filled and become chilled with inactivity. On the contrary, give them about half a feed of mash and scatter small grain in the litter, so that they may be kept warm by scratching for the seeds. This will keep them active and healthy and consequently profitable.

HOME DEPARTMENT

Conducted by Miss Jessie S. Moore, Director of Home Science

INFLUENCE OF DOMESTIC ART UPON THE PUPIL'S CHARACTER

Domestic Art has a very strong influence over pupils in dress-making, millinery, art needle-work and other branches under this same head. The students are taught speed, accuracy, neatness, responsibility, independence, observation, and the ability to work satisfactorily for others. Not only is there a great deal of emphasis placed upon the subject matter, but also upon the technique. The pupil must be accurate to have the hat or garment fit and look well; she must be neat if her work is publicly accepted, and she must be careful to have the article she is working on attractive and well done. In doing these things it is bound to make her observe what she sees about her. An influence is also brought upon the student in the home. If the home is tastefully furnished, the pictures, paintings, draperies, and furniture are well chosen, well arranged, and good color schemes are carried out; the pupil will naturally be more observing in other homes and in public places. She will cultivate her taste and interest in the art and history of the paintings, pictures, and fashions about her.

One of the greatest criticisms in regard to Domestic Art is that it does

not develop the mental processes and therefore is not on the same educational basis as the academic subjects in the college curriculum, and hence has not the required influence upon the pupil. This is false. If you would stop to consider that the education of the women in this line demands a new specialization to be signaled by the creation of centers of study and research in the service of the home. It means the greater endowment of trained minds and hands set to the task of working out the expedients of fashioning the tools of expression by which that profound maternal instinct, reinforced by intelligence, may freely work out the destiny of the new generation.

Too much stress cannot be laid upon the benefits derived from Domestic Arts in regard to the influence it has on a pupil. The result is that Domestic Art has given to a girl the higher standards of life, the choice of better society, better ideals of home life, and has prepared her to go out in the world as a leader and useful woman wherever she may be. It also does require the use of the mind in solving its problems, does develop force, character, and power in addition to serving its very practical and essential end—the clothing of the human race.

A CULINARY COMEDY.

One of the Trials of a Husband Whose Wife Can't Cook.

They were a newly married couple. The wife, though a fair cook, did not know how to make the things his mother had prepared. And this vexed the husband, although he was disposed to be indulgent for the sake of harmony. But there was one point upon which he sorrowed not a little. His wife could not make edible corn bread, and corn bread was the food upon which he was reared.

One day a girlhood friend of the wife visited her and, after assisting in the preparation of luncheon, accepted an invitation to stay and eat with the newlyweds. The husband arrived, and the guest and he took their places at the table while the wife went to the kitchen to bring some forgotten dish.

Before his plate was the husband's corn bread, but it was a miserable failure, a sickly yellow, flat and heavy. He became confidential.

"There is one of the trials of a husband whose wife can't cook," he said apologetically to the guest. "Just have a look at that corn bread. But you mustn't let the wife know what I said, for it would hurt her feelings."

When the wife entered the room a few moments later she noticed that a deep blush suffused the guest's face.

"Why, what is the matter, dear?" she asked.

"It's nothing," the guest replied hurriedly.

An hour later, after the husband had gone to the office, the chorus of two laughing women's voices merrily resounded through the household of the newlyweds.

But the wife has not yet told the husband that her guest made the corn bread on that day she stayed for luncheon; in fact, asked for the privilege because she considered herself an adept at making corn bread.—Kansas City Star.

Use Your Eyes.

This old Indian saying has much truth in it—"The learned have eyes; the ignorant have only two spots on their face."

He Knew Better.

The campaign orator was having a strenuous time facing a hostile audience at Coblesville. All his efforts to calm the crowd and obtain an uninterrupted hearing were vain, and in desperation he shouted, "You are trying to break up this meeting and suppress free speech by the weapon with which Samson slew the Philistines." Instantly a fine antediluvian specimen shouted: "That's another campaign lie! It wasn't Samson that licked the Philistines; it wuz Dewey."

Fairly Stumped.

Many instances have been quoted of the ingenuity of the schoolboy and the college man in answering examination questions in foreign languages, but seldom has a hard pressed undergraduate displayed the inventive genius shown by Henry W. Savage when his knowledge of French was put to the test in a Parisian cafe some years ago. According to George Ade, who was with him at the time, Savage prides himself on his French. He had just succeeded by dint of the most intense sort of concentration in ordering those copper colored oysters known to the habitués of Paris as being among the oldest inhabitants. Then, flushed with victory, he rashly decided to follow up his success by ordering some horseshoe. The French word for "horseshoe" had completely escaped his memory. Nothing daunted, he became at once logical and ingenious. "Horse is cheval," said he to Ade. "And red is rouge all right, but I'm hanged if I can remember the French word for 'ish.'"—Argonaut.

Wise Precaution.

"Good night, Jinks. What are you stuffing all that raw cotton into your ears for?"

"Well, I was told not to stay out late and I believe in preparedness."—Baltimore American.



Economy Hints

A penny saved is a penny earned.—Benjamin Franklin.

THE ingredients for stock—raw or cooked meat, cut into small pieces—are put into a pot, covered with cold water and set over a slow fire to simmer for two or three hours. The water should never reach the boiling point, for if meat is cooked at too great a heat the juices will not be extracted. Salt should be added when the water reaches the simmering point. All scum must be carefully removed as soon as it rises. If the scum is removed two or three times the stock should be clear and clean.

Vegetables to flavor should be added at the last hour of cooking. They give the stock a stale taste if overcooked. When the stock is done pour it through a wire strainer into a bowl. When it is cold remove all the fat that has arisen to the surface, and the stock will be ready for ordinary use. All stock, whether it is to be used for soups or gravies, should possess food value. A little good rich stock is of greater value than a quantity of poor stock. A good quality of stock is especially essential in making soups. If your stock seems thin and poor it should be enriched by adding a little milk, butter, meat extract or an egg.

An excellent water pot or casserole with a cover makes the best pot for stock and is easy to keep clean. A stock pot should be thoroughly cleaned after each time it is used, and the stock should never be allowed to remain in it overnight.

MINCEMEAT.

How to Make Delectable Pies For the Winter Season.

Cook three pounds of lean beef with a pound of suet until the meat is tender. Cool in the water, then remove the meat and chop fine, adding twice the amount of finely chopped apples. The apples should be washed, quartered and cored before chopping. The skins may be left on if chopped first. Add the suet which was cooked with the meat and which will rise and form a cake of fat on the top of the liquid. It should be chopped, and the water in which the meat was cooked should be placed on the stove and allowed to cook away to about a cupful of stock, which should be added to the chopped meat, apples and suet.

Now add two pounds of brown sugar, three cupfuls of molasses, three pints of cider, three pounds of seeded raisins, two pounds of currants, half a pound of very finely chopped citron, half a cupful of cider vinegar, nutmeg, ginger, cloves, cinnamon and mace, with salt and pepper. Add the spices slowly in a teaspoonful only at first, tasting frequently. The seasoning is the most important point in mincemeat. Much depends on it, and it requires judgment to know what is lacking and just how much to add. If desired richer add orange and lemon juice with chopped quince preserve, also the sirup from the preserves with this addition. The combination is delicious and as rich as one would care to eat.

How to Test Linen and Cotton if You Can't Tell the Difference.

If you are not sure that your merchant is reliable when buying table linen take home a sample and wash it hard and then see, when it is ironed dry, how much of its fine gloss and smooth, satiny finish remains. Very often this is only a dressing and comes out in the wash.

To test for cotton in your linen take a thread running in each direction, pull them apart and when they break notice the ends. If the fibers curl up and are fuzzy it is cotton thread; if they are lustrous and lie straight and parallel you have linen. As in the case of cotton and wool mixtures, it holds true of linen and cotton that a mixture made of a good grade of both is preferable to an all linen at the same price. The latter would have to be of an inferior grade, probably overbleached and thereby rotted and sure to wear poorly.

How to Wash Flannels For the Small Children.

Make a fairly hot suds with a good quality of white soap. Immerse the piece, allow it to soak for half an hour, then wash and put it around. Squeeze out as much moisture as possible and repeat the process. If it does not look perfectly clean repeat the process.

Rinse it through clean, warm water until all traces of soap are gone, squeeze it, place it on a towel, twist the towel tight to get out more water, put a clean towel in a large agate pan or a china bowl, place the article lightly upon it, put all in a warm oven and leave the door open. The washed piece should look almost like new.

How to Renovate the Brushes in Your Carpet Sweeper.

The sweeper brush bristles become soft from long use and do not sweep up pieces as well as when stiff.

Put a little common baking soda in some hot water, take the brush out of the sweeper, dip it up and down in this; let it dry in the sun and it will be like new. Hair bristles or any brush can be treated in the same way with the best results.

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